

Lunch at Olivia Brasserie

Brunch	
All days until 12:00	
Create your own brunch – choose from:	
Light Bite – 3 items for 129 DKK	
The Complete – 6 items for 179 DKK	
BREAD:	PROTEIN:
Bread basket - rye bread & sourdough bread with butter	Scrambled eggs w. chives
Sourdough bun w. butter	Fried egg w. chili & chives
Butter croissant	Crispy bacon
DAIRY:	Brunch sausages (beef and pork) w. herbs
Arla Unika Gammelknas	Breaded chicken w. aioli
Arla Unika Høgelundgaard blue cheese	Salmon mousse w. herbs & creme fraiche
Cream cheese	Cold-smoked salmon w. smoked cheese cream & crisp
Fried camembert w. flaky salt & blackcurrant jam	Butcher's cold cuts
Greek yoghurt w. strawberry coulis, syrup & muesli	”TREAT YOURSELF”:
Chia pudding w. sea buckthorn and nuts	American pancake w. syrup & berries
GREEN:	Brownie w. walnuts
Broccolini w. Vesterhavs cheese	Sweet crispy waffle w. chocolate sauce
Avocado cream w. cottage cheese & spring onions	Fries w. aioli
Tomato salad w. buratta & pickled cherry tomatoes	<i>Add extra item – 39 DKK each</i> <i>For groups of more than 10 people, identical plates must be ordered</i>

Lunch
Mushroom Toast with Autumn Mushrooms (V) with chanterelles, beech mushrooms & champignons. Served with side salad Kr. 169,-
Olivia's Autumn Salad salad with fennel, pear, walnut & Parmesan.....Kr. 169,-
Caesar Salad chicken, bacon, romaine, pickled red onion, Grana Padano, croutons & Caesar dressing..... Kr. 169,-
Croque Madame <i>classic French gourmet toast</i> - Monterey Jack cheese, ham, béchamel, fried egg & side salad..... Kr. 169,-
Beef Tartare with Calvados and Blackberries mixed with coarse mustard, pickled blackberries & smoked mayo. Served with fries and aioli.....Kr. 179,-
Salmon Symphony salmon mousse, cold - and hot-smoked salmon, crisp salad, smoked cheese cream & herb dressing..... Kr. 189,-

Omelet eel-smoked ham, cheese, mushrooms, served with crisp salad, bacon, rye bread & Dijon mustard..... Kr. 169,-
The Black Pot slow-braised stew inspired by French country cuisine. Served with mashed potatoes Kr. 199,-
Steak Frites Danish veal ribeye. Served with herb butter, side salad & fries with aioli.....Kr. 229,-
Olivia's Burger <i>(can also be ordered with chicken or vegan patty)</i> Danish beef, bacon, mayonnaise, lettuce, Monterey Jack cheese, marinated beef tomatoes, homemade pickles, glazed onions. Served with French fries and aioliKr. 179,-
Charcuterie & Cheese butcher's selection, pâté, two cheeses, olives, tomato marmalade, almonds & freshly baked bread..... Kr. 169,- <i>Sharing platter for 2Kr. 299,-</i>
Parisian steak - <i>beetroot patty available (V)</i> Danish beef patty, red onions, pickles, fresh horseradish, homemade pickled beets, egg yolk & capers.....Kr. 169,-
Shooting Star (Stjernes kud) steamed and fried plaice fillet, hand-peeled shrimp, cold-smoked salmon, homemade dressingKr. 189,-
Moules Frites organic mussels steamed in white wine with herbs & garlic. served with French fries & aioli.....Kr. 179,-
Olivia's avocado bread avocado cream with cottage cheese, spring onions, hand-peeled shrimp & lemon..... Kr. 169,-
Little Cravings Sourdough bun w. butter & Danish cheese.....Kr. 49,- Yoghurt with berries.....Kr. 49,- French fries with homemade aioliKr. 49,- Freshly baked croissantKr. 39,- Scrambled eggs with baconKr. 69,- American pancakes, syrup, fruitKr. 69,- Deep-fried camembert with blackcurrant jamKr. 69,-
Delicious cakes and tarts Cakes and tarts w. crème fraîche or whipped cream.....Kr. 49,-
Little appetites? We also offer delicious dishes for children (0–11 years).

Tlf. 66 17 87 44 - www.olivia-brasserie.dk